



A S C H E R I



LANGHE NEBBIOLO SAN GIACOMO

The La Morra and Verduno Estate

THE ESSENCE OF NEBBIOLO GRAPE

Grape Variety: at least 85% Nebbiolo.

Usual harvest time: 1st/10th October.

Fermentation: about 9 days at 28°C

Characteristics:

- ruby red colour with garnet red nuances
- elegant bouquet, spicy and floral with velvety notes of violet and rose
- a pleasantly harmonious, remarkably persistent, soft wine with a dry palate
- harmonious and charming wine with great balance and tipicity

Serve at: 14°/16°C

Try it with: excellent with “Haute Cuisine” dishes with red and white sauces. Delicious with fondue.

Evolution: 8/10 years if kept in a cool and dark place.

PACKAGING

FORMATS: 0,75 Lt

CANTINE ASCHERI GIACOMO

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